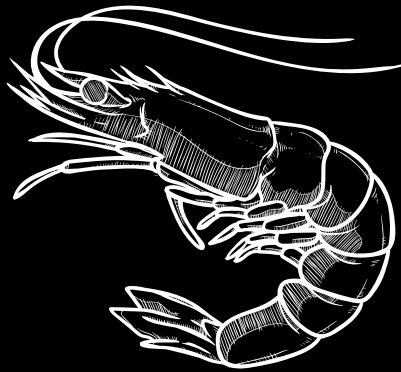


Café Gannet

"Mossel Bay's Seafood House"



DINNER MENU

Served daily from 17h00

STARTERS

Wild Mossel Bay Oyster
Medium SQ

Snoek Spring Rolls R85

Smoked snoek, peppadew and sweet potato spring roll, served with vegetable pickle and atchar mayonnaise

Focaccia R105

Crispy pizza base with rosemary and mozzarella

Mussel Pot R95

West Coast black mussels in a creamy garlic and white wine sauce served with Gannet bread

Calamari R80

Lightly dusted calamari steak strips, deep fried, served with wasabi mayonnaise

Avocado Ritz R130

Sliced avocado topped with blanched shrimp dressed in marie-rose sauce topped with two blanched prawns and tsume drizzle

Traditional Fish Cakes R75

Deep fried curried fish cakes served with turmeric aioli and drizzled with tzatziki sauce

Snail Cigars R85

Snails and blue cheese wrapped in phyllo pastry oven baked served with cheese sauce

Chilli Poppers R85

Pickled jalapeno chillies filled with a trio of cheese and wrapped in streaky bacon, oven baked and served with a sour cream drizzle

VEGGIE

Black Mushroom Parcel R95

Black mushroom, spinach and feta baked in a phyllo parcel served with a honey and wholegrain mustard sauce, drizzled with balsamic reduction

Tomato Soup R65

With crispy chickpeas and harissa yoghurt, served with Gannet bread

MAINS

Lemon and Garlic Prawns	R270	Butter Chicken Curry	R195
5 Queen prawns grilled and served with savoury basmati rice, vegetables, lemon butter, garlic butter and peri-peri sauce.		Fragrant and creamy spiced Indian curry with savoury Basmati rice, sambals and roti	
Kingklip en Croûte	R275	Ostrich Espatada	R255
Fillet of kingklip laced with smoked salmon, wrapped in phyllo pastry and oven baked. Served with mushroom sauce.		Flame grilled Ostrich fillet, skewered with red peppers and onion, served with sweet potato fries and a Port Jus	
Mossel Bay Sole	R265	Cider Braised Pork Belly	R235
Grilled East Coast sole with savoury basmati rice and a lemon, caper and dill vinaigrette		With sweet potato dauphinoise, toasted almonds, vegetables, and a Cider Jus	
Catch of the Day with Mussels	SQ	Braised Beef Short Rib	R245
Enquire with your waiter about our fresh fish offering SQ		Slow braised beef short-rib, with creamy baked polenta, vegetables and a red wine jus	
Hake and Calamari	R185		
Deep fried battered hake and lightly dusted calamari steak strips served with fries and a trio of aioli			

VEGGIE

Sweet potato and chickpea curry	R165	Tagliatelle	R145
with cashew nuts, mixed peppers, toasted almonds, coconut cream, savoury basmati rice, served with sambals and a roti		with Roasted olives, mushrooms and tomatoes, red pepper pesto drizzle and rocket	

All main course dishes served with seasonal vegetables

Side Orders	R45	Sauces	R35
<ul style="list-style-type: none">• Garlic and herb new potatoes• Small garden salad• Seasonal vegetables• Sweet potato fries• French fries• Garlic roasted bone marrow		<ul style="list-style-type: none">• Creamy mushroom• Garlic butter• Madagascan green peppercorn• Cheddar cheese	



"When I opened in 1988, In my wildest dreams I never thought that 33 years later we would have touched so many people's lives and made so many wonderful memories. Enjoy your meal!"

- J. Moorcroft

Since 1988